

# PUNK IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (95.2%)	79 %	6
Grain	Strzegom Karmel 30	0.25 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Ahtanum	10 g	60 min	5 %
Boil	Chinook	20 g	20 min	13 %
Boil	Ahtanum	12.5 g	20 min	5 %
Aroma (end of boil)	Chinook	27.5 g	5 min	13 %
Aroma (end of boil)	Ahtanum	12.5 g	5 min	5 %
Aroma (end of boil)	Simcoe	12.5 g	5 min	13.2 %
Aroma (end of boil)	Nelson Sauvín	12.5 g	5 min	11 %
Dry Hop	Chinook	47.5 g	5 day(s)	13 %
Dry Hop	Ahtanum	35.7 g	5 day(s)	5 %
Dry Hop	Simcoe	37.5 g	5 day(s)	13.2 %
Dry Hop	Nelson Sauvín	20 g	5 day(s)	11 %
Dry Hop	Cascade	37.5 g	5 day(s)	6 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Dry	11.5 g	---